Botticelli

Christmas Menu 2021

Choice of Starters Please choose one of the following

CURED OCEAN TROUT Black sesame seeds, capers, rocket & roasted beetroot

CAPRESE Buffalo mozzarella, cherry tomatoes, basil dressing & aged balsamic

TORTELLO DI ZUCCA Hand made pumpkin & parmesan filled tortello pasta tossed with pine nuts, black butter & sage

Intermezzo

Zesty Lemon Sorbet

Choice of Main's

Please choose one of the following

FILETTO DI MANZO - BEEF TENDERLOIN 250g

Sauces: red wine jus, peppercorn, mushroom & truffle, garlic butter Served with seasonal greens & rosemary garlic potatoes

ARROSTO D'ANATRA - TENDER & CRISPY TWICE COOKED HALF DUCK

Glazed with peppered Campari & orange sauce On a bed of rosemary garlic potatoes, seasonal greens & sliced orange

BARRAMUNDI FILLET

Crispy chargrilled Barramundi fillet with wilted spinach, roasted pumpkin, chargrilled artichoke & aged balsamic

Dolce

TRADITIONAL CHRISTMAS PUDDING & TRADITIONAL ITALIAN PANETTONE Brandy butter & fresh cream

> **Tea or Coffee** accompanied with a traditional mince tart